



Balfour

'LESLIE'S RESERVE'

Brut | 'Leslie's Reserve' - England



VEGAN

Stats

Grapes: 55% Pinot Noir - 40%
Chardonnay - 5% Pinot Meunier
Vineyard: The Hush Heath Estate -
Oast House Meadow, Old Eight Acre,
and Foxridge blocks
Vine Age: 3-16-years-old
Soil Type: Wealden clay over
Tunbridge Wells sand
Viticulture: Sustainable - dry-farmed
Fermentation: Inoculated - stainless-
steel
Skin Contact: None
Aging: Primary: 4 months in stainless-
steel Secondary: >18 months in bottle
Alcohol: 12.2%
Residual Sugar: 14 g/L
pH: 3.16
Total Acidity: 7.2 g/L
Total Production: 3,000 cases
UPC: 5060056540498

Reviews

Wine Enthusiast | 91 points
Jancis Robinson | 16 points

About

Positioned between the flagship vintage rosé and '1503' non-vintage expressions is the favorite of proprietress Leslie Balfour, thus the wine is named for her. This non-vintage, traditional method sparkling wine launched in 2016 as a softer, fruit forward, more accessible introduction to English fizz and as Leslie's taste for fizz has evolved, so has the wine. The grapes are now picked a touch later and the blend has changed a bit putting more Chardonnay into the mix. Lastly the wine has been 'dried out' a touch with the dosage decreasing, but the wine is still very vibrant and fruit-driven.

The grapes were harvested in mid-October and whole-bunch pressed to stainless-steel tanks for fermentation. A 'Leslie's Reserve' yeast strain was selected by the winemaker in 2017 and has been used since for primary fermentation. The ferment creeps along really preserving the svelte fruit. Once primary fermentation is finished, Victoria tested the wine to see where ML was and if it is not finished she will then push it through. The wine sits in tank for a month post-fermentation and then it is bottled. The wine ages for a minimum of 18 months and is disgorged to order for maximum freshness.

Tasting Note

Fine bubbles. On the nose, this is fresh and clean with hints of brioche and red apple along with subtle blackberry. The wine is beautifully balanced with crisp acidity, refreshing flavors of lime and red currant.